



SOUPS + GREENS

CARAMELIZED ONION SOUP

Red + white onions, sherry, veal demi glace, chicken stock, croutons, aged swiss

CUP \$2.99 / BOWL \$6.99

CHEESEBURGER CHOWDER

All natural Angus beef, cream, carrots, onions, celery (BOWL served "Pot Pie Style")

CUP \$2.99 / BOWL \$6.99

CHEF'S DAILY SOUP

Fresh + house-made daily

CUP \$3.99 / BOWL \$7.99

HOUSE SALAD

Chopped romaine, cherry tomato, croutons, cucumber, red onion, shaved carrot, dried cranberries
CHOICE OF DRESSING / \$6.99

+ Grilled chicken \$3 / + Grilled salmon* \$5

CLASSIC BAR COBB

Chopped romaine, Tilamook cheddar, hard cooked egg, thick chopped bacon, red onion, cherry tomato, cucumber
CHOICE OF DRESSING / \$10.99

+ Grilled chicken \$3 / + Grilled salmon* \$5

SPINACH SALAD

Baby spinach, dried cranberries, candied pecans, red onion, Stella bleu cheese, thick cut bacon, balsamic reduction / \$9.99

+ Grilled chicken \$3 / + Grilled salmon* \$5

SIDE SALAD

Smaller version of our HOUSE SALAD,
CHOICE OF DRESSING / \$3.99

DRESSING OPTIONS: Balsamic Vinaigrette, Dill Ranch, Bleu Cheese, Honey Mustard, Creamy Italian

TABLE STARTERS

WARM BAKED PRETZEL BITES

Warm baked pretzel bites, cheese fondue
10 FOR \$6.99 / 20 FOR \$10.99

TEMPURA GREEN BEANS

Fresh green beans, tempura fried, sweet chili garlic sauce / \$6.99

HAY STACK ONION RINGS

Thinly shaved onions, crispy fried, paprika seasoning, gold BBQ sauce / \$5.99

FRIED CHEESE CURDS

Wisconsin cheese curds, seasoned bread crumbs, dill ranch, green onion / \$6.99

CALAMARI + PEPPERS

Quick-fried calamari, sweet peppers, chili garlic sauce, green onion / \$8.99

TEMPURA PICKLES

Garlic pickle slices, tempura batter, chives, dill ranch / \$5.99

PULLED PORK POTATO SKINS

Quick fried potato skins, pulled BBQ pork, cheddar, green onion / \$6.99

BAR NACHOS

Bar staple! Loaded with cheese, tomatoes, sour cream, + guacamole / \$6.99

+ Grilled chicken \$1 / + Ground beef \$1

JALAPENO BOTTLE CAPS

Breaded jalapeno slices, dill ranch / \$3.99

MAPLE BACON MAC

Chopped bacon, maple syrup, Tilamook cheddar / \$9.99

HOUSE FRIES:

WHITE TRUFFLE STYLE

Rosemary, white truffle, parmesan, red pepper aioli / \$6.99

SRIRACHA FRIES

Sriracha seasoning, parsley, parmesan, green onion, smoked mayo / \$6.99

BAR WINGS

Braised chicken wings w/ YOUR CHOICE OF SAUCE:
Spicy Buffalo / Bourbon Teriyaki / Green Apple Glaze
Hot Sauce / Bourbon BBQ / Dry Rub

6 FOR \$7.99 / 12 FOR \$11.99

STREET TACOS

OUR TACOS ARE SOLD PER PIECE. WE RECOMMEND 2-3 PER PERSON.

BRAISED BEEF

Braised beef cheek + micro greens + pickled red onion / \$3.49

PULLED PORK

Pulled pork belly + gold BBQ sauce + house slaw / \$3.49

CHICKEN WING

Pulled buffalo chicken + bleu cheese dressing + shaved carrot + micro greens / \$3.49

SALMON*

Grilled salmon + dill ranch + avocado + pickled red onion / \$3.49

VEGGIE

Avocado slice + red onion + cucumber + Italian vinaigrette + shaved carrot + micro greens / \$3.49

ENTREES

ALL ENTREES INCLUDE A SIDE SALAD AS A STARTER

BEEF STROGANOFF

Braised beef cheek, black truffle, mushrooms, papardelle pasta / \$12.99

VEGGIE MAC

Tomato, red onion, spinach, mushrooms, black truffle, papardelle pasta / \$12.99

PAN ROASTED SALMON*

Roasted salmon with pierogies, spinach + tomato garlic cream / \$12.99

BONE-IN PORK CHOP

Grilled pork chop with bacon + spinach hash / \$12.99

CHECK OUT OUR "BUILD-YOUR-OWN"

PIZZA MENU

ON THE BACK OF OUR STACK YOUR OWN MENU!

BAR DESSERTS

BIG CHOCOLATE BROWNIE

Brownie, whipped cream, cherries, caramel, chocolate / \$5

ROOT BEER FLOAT

IBC Root Beer, vanilla ice cream, whipped cream / \$5

TRIPLE MOUSSE MINI CAKE

Layers of dark, milk, + white chocolate mouse / \$5

SIGNATURE BURGERS

ALL SIGNATURE BURGERS + SANDWICHES INCLUDE A SIDE OF TRUFFLE FRIES

SIMPLETON BURGER*

Beef patty, thick cut bacon, cream cheese, sauteed mushrooms + onions, toasted onion roll / \$11.99

BALSAMIC BLEU BURGER*

Beef patty, Stella bleu cheese, balsamic glaze, arugula, shaved carrots, toasted pretzel roll / \$11.99

AMERICANA BURGER*

Beef patty, American cheese, lettuce, sliced tomato, onion, pickle, mayo, toasted brioche / \$10.99

GRILLED CHEESE BURGER*

Beef patty, thick cut bacon, Tilamook cheddar, tomato, BBQ sauce, smoked mayo, focaccia / \$11.99

PATTY MELT*

Beef patty, red pepper aioli, bourbon steak sauce, Swiss cheese, sauteed mushrooms + onions, red pepper bread / \$11.99

PIZZA BURGER*

Beef patty, pizza sauce, mozzarella, pepperoni, toasted brioche / \$10.99

PORK BELLY BURGER*

Beefy patty, pulled pork belly, gold BBQ sauce, watercress, house slaw, crispy onions, toasted onion roll / \$11.99

DRY AGED SLIDERS*

3 dry aged mini burgers, black truffle aioli, arugula, crispy onions / \$11.99

THE ONE-FORTY-FIVE*

14oz beef patty, sauteed mushrooms + onions, Tilamook cheddar, Swiss cheese, thick cut bacon, pickle, red onion, lettuce, tomato, toasted onion roll / \$19.99

BURGER OF THE MONTH

Monthly chef's selection

SANDWICHES

VEGETARIAN BLACK BEAN BURGER

Housemade black bean patty, baby spinach, gouda cheese, red onion, tomato, red pepper aioli, toasted red pepper bread / \$10.99

SALMON + AVOCADO BLT*

Roasted salmon, avocado, bacon, tomato, watercress, smoked mayo, toasted brioche / \$11.99

CHICKEN + WAFFLES

Buttermilk fried chicken, Belgium waffle, maple bacon mac, maple syrup / \$10.99

BUFFALO CHICKEN

Buttermilk breaded chicken breast, hot sauce, Swiss, lettuce, tomato, YOUR CHOICE OF: ranch or bleu cheese dressing, toasted brioche / \$8.99

ON THE SIDE

TRUFFLE OR SRIRACHA FRIES / \$1.99	MAPLE BACON MAC / \$3.99
TEMPURA GREEN BEANS / \$2.99	SIDE SALAD / \$3.99
FRIED BRUSSEL SPROUTS / \$2.99	CUP OF SOUP / \$3.99

*Eating raw or undercooked meat, poultry, eggs, or seafood may increase your risk of food borne illness. Upon request we will cook to your specifications however consuming raw or undercooked ground beef may increase your risk of food borne illness

stacked by:

bar45°

STACK YOUR OWN

1

PICK YOUR PROTEIN

\$9

ALL
NATURAL
BEEF



- ☐ Medium Rare*
- ☐ Medium*
- ☐ Med-Well*
- ☐ Well*
- ☐ Burn it.*

- ☐ Blackbean Veggie Burger
- ☐ Pan Roasted Salmon (+ \$3)
- ☐ Char-Grilled Chicken Breast
- ☐ All Natural Beef Patty
- ☐ Kobe Beef* (+ \$5)
- ☐ Bison Burger* (+ \$5)
- ☐ Double Your Protein (+)
- ☐ Skip the Patty (only \$5)

2

PICK YOUR
"BUN"

- ☐ Brioche
- ☐ Onion Roll
- ☐ Pretzel Roll
- ☐ Focaccia Roll

- ☐ Baby Spinach Salad
- ☐ Iceberg Salad
- ☐ Gluten Free Roll (+ \$1)
- ☐ Skip the Bun

3

TOP IT OFF

HOUSE
CHEESES

all cheese
additions \$1 each

FRESH
ADDITIONS

2 included, each
additional +50¢

SAUCES

1 included, each
additional +50¢

- ☐ Stella Bleu Cheese
- ☐ Smoked Gouda
- ☐ Tillamook Cheddar
- ☐ Aged Swiss

- ☐ Bibb Lettuce
- ☐ Pickles
- ☐ Red Onion
- ☐ Pickled Red Onion
- ☐ Arugula
- ☐ Baby Spinach

- ☐ Red Pepper Aioli
- ☐ Sweet Chili Sauce
- ☐ Dill Ranch
- ☐ BBQ Sauce
- ☐ Hot Sauce

- ☐ Herb Goat Cheese
- ☐ American Cheese
- ☐ Chipotle Jack
- ☐ Cream Cheese

- ☐ Roasted Onions
- ☐ Sliced Tomato
- ☐ Roasted Red Peppers
- ☐ Carrots
- ☐ Jalapenos

- ☐ Bourbon Steak Sauce
- ☐ Cabernet Ketchup
- ☐ Whole Grain Honey Mustard
- ☐ Citrus Mayonnaise

4

HOUSE
SPECIALTIES

Go ahead...you've earned it!

- ☐ Duck Confit \$1
- ☐ Spiced Apples \$1
- ☐ Thick Cut Bacon \$1
- ☐ Roasted Mushrooms \$1
- ☐ Seasonal Fruit Preserves \$1
- ☐ Fried Egg* \$1
- ☐ Black Truffle Aioli \$1
- ☐ Jalapeño Cherry Salsa \$1

ON THE SIDE

- ☐ Truffle Fries \$1.99
- ☐ Tempura Green Beans \$2.99
- ☐ Fried Brussel Sprouts \$3.99
- ☐ Maple Bacon Mac \$3.99
- ☐ Side Salad \$3.99
- ☐ Cup of Soup \$3.99

*These items are cooked to order and may be served raw or undercooked. Eating raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.

DRAFT BEERS

Angry Orchard	Lagunitas Seasonal
Bell's Seasonal	Local Rotating
Firestone Walker Rotating	New Belgium Seasonal
Founder's Seasonal	Nitro Rotating
Great Lakes Seasonal	Revolution Seasonal
Half Acre Daisy Cutter	

ASK YOUR SERVER ABOUT OUR ROTATING HANDLES

BOTTLES

CRAFT

Alesmith IPA
Anchor Brewing Anchor Steam
Ballast Point Seasonal
Ballast Point Sculpin IPA
Bell's Two Hearted
Breckenridge Vanilla Porter
Darkhorse Crooked Tree
Deschutes Fresh Squeezed IPA
Deschutes Seasonal
Dogfish Head 60 Minute IPA
5 Rabbit Cervceria 5 Lizards
Founder's Seasonal
Goose Island 312
Great Lakes Dortmunder Gold
Greenbush Anger
Hacker-Pschorr (Hefe) Weisse
Half Acre Seasonal
Lagunitas Lil' Sumpin Sumpin
Left Hand Nitro
Magic Hat #9
New Belgium Glutiny (Gluten Free)
New Holland Dragons Milk
New Holland Mad Hatter
Oskar Blues Dales Pale
Oskar Blues Seasonal
Revolution Anti-Hero
Ska Modus Hoperandi
Stone IPA
Traveler Seasonal
21st Amendment Seasonal
Two Brothers Domain DuPage
Two Brothers Prairie Path (Gluten Free)
Victory Seasonal
Wild Onion Misfit

DOMESTIC

Blue Moon	MGD 64
Budweiser	New Belgium Fat Tire
Bud Light	Old Style
Coors Light	PBR
Miller Light	Sam Adams
Michelob Ultra	Sam Adams Seasonal
MGD	Sierra Nevada Pale Ale

IMPORT

Amstel	Heineken
Corona	Labatt Blue
Corona Light	Stella Artois
Guinness	

ALT BEVERAGES

Mike's Hard Lemonade	Sharps NA
Not Your Father's Rootbeer	Stiegl Raddler

SIGNATURE COCKTAILS

ANGRY BIRD

Absolut Vodka, Angry Orchard Cider, Sour Apple Schnapps & a Few Bar 145 Surprises

BERRY GOOD LEMONADE

Absolut Berry Acai Vodka, Lemonade, Sierra Mist, Lemon, Fresh Berries

ABSOLUT PALMER

Absolut Vodka, Twisted Tea, Lemonade, Lemon

MAD RUSSIAN

Absolut Vanilla Vodka, Peppermint Kahlua, Cream, Dash of Nutmeg

THE FRUIT CUP

Absolut Vodka, Lime, Simple Syrup, Seasonal Puree

SYO ABSOLUT MULE

Absolut Citron, Mandarin, Pear, Peppar, Berry Acai, Raspberry, APeach

MAKE IT AN IRISH MULE

Jameson, Jameson Black Barrel, or Jameson Caskmates, Cock n' Bull Ginger Beer, Lime Twist

SIMON'S SANGRIA (RED OR WHITE)

House Pinot Grigio or House Merlot, Peach Schnapps, Orange Juice, Cranberry Juice (Red), Sprite (White), Orange, Lemon, Lime, Cherry

SEASONAL

Apple Cider, Pinot Grigio, Smirnoff Kissed Caramel Vodka, Apple Cubes

TROPICAL FALL

Captain Morgan White Rum, Pineapple Juice, Club Soda

TEXAN TRUCE

Captain Morgan White Rum, PAMA, Lemon Juice, Pineapple Juice, Dash of Bitters (optional)

BYE BYE WINTER BLUES

Bombay Sapphire, Simple Syrup, Apple Cider, Topped with Sparkling Wine

NEW SEASON

Watershed Bourbon Barrel Gin, Rosemary & Vanilla Simple Syrup, Apple Juice, Lemon Juice

LOCAL GIN FIZZ

Watershed 4 Peel Gin, Campari, Orange Juice, Topped with Sparkling Wine

MARTINIS

CARAMEL APPLLETINI

Absolut Vodka, Smirnoff Kissed Caramel Vodka, Apple Pucker, Apple Juice

BOURBON BARREL 75

Watershed Bourbon Barrel Gin, Fresh Lemon Juice, Simple Syrup, Sparkling Wine

RED HOT WINTER

Chili-Infused Fris Vodka, Godiva White Chocolate Liqueur, Cocoa Powder, Cayenne Pepper, Whipped Cream, Thai Chili Pepper

BLOODY MARY'S MARTINI

Absolut Vodka, Tomato Juice, Clamato Juice, Lemon, Tabasco, Worcestershire, Salt, Pepper

COOKIES AND CREAM

Smirnoff Whipped Cream Vodka, Godiva Chocolate Liqueur, Cream

PREMIUM DIRTY BELVEDERE

Belvedere Vodka, Dry Vermouth, Olive Juice

FLIRTINI

Absolut Vodka, Triple Sec, Pineapple Juice, Sparkling Wine

PUMPKIN PATCH

Jack Daniel's Honey, Pumpkin Pie Liqueur, Rum Chata

KEY LIME PIE

Absolut Vanilla Vodka, Frangelico, Pineapple Juice, Lime Juice, Cream

PEACH COSMO

Absolut APeach Vodka, Triple Sec, Cranberry Juice, Lime Juice

SALTED CARAMEL PRETZEL

Smirnoff Kissed Caramel Vodka, Butterscotch Schnapps, Frangelico, Sea Salt

ESPRESSO

Van Gogh Espresso Vodka, Irish Manor, Absolut Vanilla Vodka, Kahlua

WINES

HOUSE

6.5 GLASS
22 BOTTLE

CK Mondavi:
Cabernet
Merlot
Pinot Grigio
Chardonnay
White Zinfandel

REDS

8 GLASS / 30 BOTTLE

Noble Vines 667 Pinot Noir
Meiomi Pinot Noir (\$12/\$40)
14 Hands Merlot
Noble Vines 337 Cabernet
Concannon Founders Cabernet (\$10/\$35)
Trapiche Oak Cask Malbec
Santa Rita Heroes Salute Red Blend (\$7/\$25)
Querceto Chianti

WHITES

8 GLASS / 30 BOTTLE

Noble Vines 242 Sauvignon Blanc
Kim Crawford Sauvignon Blanc (\$12/\$40)
Mezzacoronoa Pinot Grigio
Noble Vines 446 Chardonnay
Tom Gore Chardonnay (\$10/\$35)
Chateau St. Michelle Riesling
Twisted Moscato (\$7/\$25)

SPARKLING

Cooks Spumante Splits

6 BOTTLE

NOBLES

Due to limited availability, some bourbons may not be available at all times. Ask your bartender or server for featured & exclusive Bourbons that may not appear on our list.

	PROOF	1 OZ	2 OZ	1.5 OZ
1792 Small Batch	93.75	5.5	10	8.25
Angel's Envy	86.6	8	15	11
Bakers	107	8	15	12
Basil Hayden's	80	7	13	10.5
Blade & Bow	91	7	13	10.5
Blanton's	93	9	17	13.5
Bookers	125	9	17	13.5
Bowman Brothers Small Batch	90	5	9	7.5
Buffalo Trace	90	5	9	7.5
Bulleit	90	5.5	10	8.25
Calumet Farms	86	8	15	12
Cody Road	90	7	13	10.5
Eagle Rare 10 Year	90	7	13	10.5
Elijah Craig 12 Year	94	6	11	9
Evan Williams Black Label	86	5	9	7.5
Ezra Brooks Black Label	90	4	7	6
Four Roses Single Barrel	100	6	11	9
Four Roses Small Batch	90	5	9	7.5
Heaven Hill	80	3	5	4.5
Jim Beam	80	5	9	7.5
Knob Creek	100	7	13	10.5
Knob Creek Single Barrel	120	8	15	12
Makers Mark	90	6	11	9
Makers Mark 46	90	8	15	12
Makers Mark Cask Strength	Varies	9	17	13.5
Old Forrester 1870	90	6	11	9
Old Forrester Signature	100	8	15	12
Russell's Reserve 10	90	6	11	9
Town Branch	80	6	11	9
Watershed	94	8	15	12
Weller Antique	107	4.5	8	6.75
Weller Special Reserve	90	4.5	8	6.75
Wild Turkey 81	81	4	7	6
Wild Turkey 101	101	5	9	7.5
Woodford Reserve	90.4	7	13	10.5
Woodford Reserve Double Oaked	90.4	9	17	13.5
Yellowstone	80	11	21	17.5

WHISKEY

IRISH WHISKEY

Jameson
Jameson Black Barrel
Jameson Caskmates

AMERICAN WHISKEY

Jack Daniels
Jack Daniels Single Barrel
Gentlemen Jack
(Additional Jack Options under Infused)
Tin Cup
McCormick

CANADIAN WHISKEY

Canadian Club
Crown Royal
(Additional Crown Options under Infused)
Seagrams VO
Seagrams 7

RYE WHISKEY

Angels Envy - Rye
Bulleit - Rye
Knob Creek - Rye
Mitchers - Rye
Old Overholt - Rye
Templeton - Rye
Rebel Yell - Rye

SCOTCH

Chivas Regal
Dewars
Glenlivet 12 year
J&B
Johnnie Walker
Red, Black, and Blue Label
McCallan 12 Year
Oban 14
Highland Park 15

INFUSED

Crown Royal - Apple
Fireball
Jack Daniels - Fire
Jack Daniels - Honey
Jim Beam - Apple
Jim Beam - Red Stag
Knob Creek - Maple
Wild Turkey - American Honey
Yukon Jack

BOURBON COCKTAILS

145TH MANHATTAN

Makers Mark, Grand Marnier, Sweet Vermouth, Bitters, Cherries, Orange

BLT

Bulleit, Lemon & Tonic

FOUR BROSES

Four Roses Small Batch, Cranberries, Strawberry, Blackberry, Bitters, Dash of Grenadine

THE BULL JALA

Bulleit Rye, Dry Vermouth, Simple Syrup, Jalapeno Slices, Lime Wedge

APPLE BOURBON BELLINI

Jim Beam Apple, Apples, Lemon, Sugar

BOURBON PEACH TEA

Woodford Reserve, Peach Schnapps, Twisted Tea, Lemonade

BOURBON JULEP

Watershed Bourbon, Fresh Lemon Juice, Simple Syrup, Mint Leaves

THE NEWLY FASHIONED

Basil Hayden's, Simple Syrup, Bitters, Cinnamon, Apple Slice, Splash of Soda

SAZAREC

Knob Creek Rye, Sugar, Anise Liquor, Angostura Bitters, Peychquad's Bitters

MAPLE BOURBON SMASH

Maker's Mark 46, Maple Syrup, Orange Juice, Lemon Juice, Angostura Bitters, Orange Slice, Soda

THE COMMODORE

Maker's Mark 46, Crème De Cacao, Lemon Juice, Orange Juice, Grenadine, Bitters

THE WAGER

Knob Creek, Frangelico, Mint Leaves, Sugar In The Raw, Pineapple Juice, Maple Syrup, Splash of Soda

bar 145°

TOLEDO

5305 MONROE STREET
TOLEDO, OH 43623
419.593.0073

KENT

100 EAST ERIE STREET
KENT, OH 44240
330.968.6201

AVON

35546 DETROIT ROAD
AVON, OH 44011
440.937.1526

MOUNT PROSPECT

2 WEST BUSSE AVENUE
MOUNT PROSPECT, IL 60056
847.873.1855

NORWALK

2330 MILAN AVENUE
NORWALK, OH 44857
567.424.6206

COLUMBUS

955 WEST FIFTH AVENUE
GRANDVIEW HEIGHTS, OH 43212
614.564.9198

FORT WAYNE

4910 NORTH CLINTON STREET
FORT WAYNE, IN 46825
260.209.2117

ROCHESTER

71 CELEBRATION DRIVE
ROCHESTER, NY 14627
BAR145ROCHESTER.COM

**KIDS EAT FREE
EVERY MONDAY**

**LATE NIGHT & HAPPY HOUR
MENUS AVAILABLE**

**LIVE MUSIC
WEDNESDAY - SATURDAY**

**HAPPY HOUR
MONDAY-FRIDAY 4-7PM**

WANT TO
JOIN TEAM
RED CHUCKS?

Franchise opportunities
are available to qualified
investors. Visit bar-145.com
for information.

**\$5 BURGERS
& MARTINIS
EVERY THURSDAY**

CHECK US OUT ON FACEBOOK
FOLLOW US ON TWITTER & INSTAGRAM!



BAR-145.COM